

Antipasti (Appetizers)

ANTIPASTO MISTO imported cold cuts, grilled vegetables, tomato bruschetta and caprese	18
BRUSCHETTA Toasted bread topped with fresh tomatoes, shaved Parmesan cheese and basil	7
CAPRESE Fresh mozzarella cheese over sliced tomatoes with basil and extra virgin olive	8
CARPACCIO DI MANZO Thinly sliced raw fillet mignon topped with capers, mustard, arugula and shaved Parmesan cheese with a lemon and extra virgin olive oil vinaigrette	11
CESARE Hearts of romaine lettuce tossed with croutons and shaved Parmesan cheese	7
INSALATA DELLA CASA Mixed Baby greens tossed in a balsamic vinaigrette	7
INSALATA TUTTI Mixed Baby greens ,walnuts and "Gorgonzola" cheese with balsamic vinaigrette	8
INSALATA DI SPINACI Baby spinach topped with goat cheese , oregano, caramelized onions and fresh tomatoes in a red vine vinaigrette	9

Pasta (First Courses)

PENNE ARRABBIATA Tube pasta in a spicy tomato garlic and basil sauce	15
CAPELLINI AL POMODORO Angel hair pasta in an olive oil fresh tomato garlic and basil sauce	15
GNOCCHI AL GORGONZOLA Homemade potato dumplings in Gorgonzola and black Truffle cream sauce	16
SPAGHETTI CARBONARA Thin pasta with pancetta in a creamy egg and Parmesan cheese sauce	16
FUSILI AL PESTO Corkscrew pasta, chicken and sundried tomatoes in a creamy pesto sauce	16
PAPPARDELLE BOLOGNESE Homemade wide Fettuccini pasta in Roma tomato beef Ragù	18
RIGATONI Tube pasta with Italian sausage, roasted bell peppers and peas in a creamy tomato sauce	16
ORECCHIETTE Ear shaped pasta with Italian sausage, asparagus and mixed mushrooms	16
RAVIOLI DI SPINACI Homemade spinach and ricotta cheese raviolis in a tomato basil sauce	16
RAVIOLI DI ANATRA Homemade roasted duck raviolis in a sundried tomatoes, pine nuts and basil sauce	16
FETTUCCINE SCAMPI Homemade thin fettuccini with black tiger prawns and arugula in garlic and white wine sauce	18
GUAZZETTO Spaghetti with sautéed black tiger prawns, mushrooms, fresh onion and tomatoes in a mascarpone cheese sauce	18

Secondi (Main Courses)

POLPETTE DI CARNE <i>Homemade meatballs in a tomato wine sauce served with vegetables or pasta</i>	20
SALTIMBOCCA <i>Seared chicken breast topped with prosciutto "San Daniele" and mozzarella cheese in a "Marsala" wine and sage sauce served with vegetables</i>	20
POLLO AI FUNGHI <i>Half roasted chicken topped with a mushrooms sauce served with vegetables</i>	20
TAGLIATA DI MANZO <i>Grilled Rib Eye steak in a brown sauce served with roasted potatoes</i>	30
SCALOPPINE ALLA MILANESE <i>Pan fried breaded veal cutlet served on a bed of sautéed spinach, pine nuts and raisins</i>	25
FILETTO DI MAIALE <i>Grilled pork tenderloin with "Gorgonzola" cheese sauce and served with sautéed vegetables</i>	22
SELLA DI AGNELLO <i>Grilled rack of Australian lamb topped with a roasted red bell pepper sauce served with sautéed vegetables</i>	33
SALMONE <i>Grilled salmon fillet served on bed of d spinach with Spicy" Pizzaiola" sauce</i>	24

Contorni (Sides)

SPINACI <i>Sautéed spinach with pine nuts, raisins and olive oil</i>	5
ASPARAGI <i>Grilled asparagus with Parmesan cheese and brown butter sauce</i>	5
VERDURE MISTE <i>Sautéed mix seasonal vegetables</i>	5

Any changes on the Menu may be charged

Extra Charges may be applied for split orders